

technical data sheet

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Description

FoamDoctor® F2010 is a polydimethylsiloxane (silicone, E900 grade) based food safe foam control agent.

Applications

FoamDoctor® F2010 is formulated to provide effective control of unwanted foam in food processing applications such as potato, fruit and vegetable processing, fermentation processes, distillation processes, brine systems, salt extraction, jam, rice, syrup, starch, fruit juice, egg, seafood and sauce processing.

Product Features

FoamDoctor® F2010 is intended for use as a food processing aid, however, its active and facilitating substances are all approved as food additives.

Method of Use

FoamDoctor® F2010 can be added directly into the foaming media or blended directly into formulations. It is effective in hot and cold foaming systems over a wide pH range.

Product Safety

A Safety Data Sheet compliant with EU 2015/830 is available for FoamDoctor® F2010 on request. It contains any safe handling guidelines that may be relevant to this product.

Storage, Shelf Life & Packaging

FoamDoctor® F2010 has a shelf life of 12 months when stored in original and unopened containers between 5°C and 30°C. During storage some separation may occur, and it is recommended that FoamDoctor® F2010 is stirred thoroughly before use. This product is typically available in 25, 220 and 1,000 litre containers or bulk tanker. Please note that it is sold in kilograms and the actual capacity of a container (in kg) is dependent upon the specific gravity of its contents.

Compliance

- US FDA CFR 21 173.340 (Defoaming Agents)
- EU Regulation (EC) 1333/2008 (Food Additives)
- EU Regulation (EU) 231/2012 (Specifications for food additives listed in Annexes I and II of (EC) 1333/2008)
- EU Regulation (EU) 2023/915 (Maximum Levels for Contaminants in Food)
- German BfR XIV, XV, XXXVI (Food Safety)
- French Arrêté du 19 Octobre 2006 (Food Processing Aids)
- Relevant raw materials RSPO certified (mass balance)
- Kosher and Parev (Manchester Beth Din)
- Halal (Halal Food Authority, London)



Typical Properties

Appearance:	White milky emulsion
Viscosity:	600 - 1200 cP
Solids:	12.6 – 14.6 %
pH:	3.0 – 5.0
Specific gravity:	0.99 - 1.00 g/ml
COD (1% Dilution)	153 mg/l

Please note; these are typical properties only and should NOT be construed or used as a specification for this product.

(OPM3/D3)

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This product is manufactured in a facility whose Quality Management System is certified as being in conformity with ISO 9001:2015 by Intertek Certification Ltd.



This product is manufactured in a facility which operates in line with the Chemical Business Association's Responsible Care program.

Technical Support Contact Details

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